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TRANSCRIPT FROM BUREAU OF ANIMAL INDUSTRY CIRCULAR 114, RELATING TO CLASSIFICATION  
OF MILK.

CLASSIFICATION OF MILK.

In order that the milk supply of the District may be pure, it must come from healthy cows, properly fed, that are neither about to calve nor have recently calved. The milk from these cows must be drawn in a cleanly manner and be promptly cooled. All persons engaged in handling milk must be free from communicable diseases and of cleanly habits. All receptacles into which the milk passes and all utensils and apparatus used in handling it must be perfectly clean, and the milk after having been promptly cooled must be kept cool until delivered to the consumer. Actually to attain ideal conditions with respect to milk is difficult and expensive, and adds materially to the cost of the milk, and therefore to the selling price. But to undertake earnestly to approximate such conditions is less difficult and less expensive, and for practical purposes may be regarded as yielding a reasonably satisfactory and reasonably safe milk.

The conference recommends that there be recognized by law three grades of milk, as follows:

*Class 1. Certified milk.*—The use of this term should be limited to milk produced at dairies subjected to periodic inspection and the products of which are subjected to frequent analyses. The cows producing such milk must be properly fed and watered, free from tuberculosis, as shown by the tuberculin test, and from all other communicable diseases, and from all diseases and conditions whatsoever likely to deteriorate the milk. They are to be housed in clean stables, properly ventilated, and to be kept clean. All those who come in contact with the milk must exercise scrupulous cleanliness, and such persons must not harbor the germs of typhoid fever, tuberculosis, diphtheria, and other infections liable to be conveyed by the milk. Milk must be drawn under all precautions necessary to avoid infection, and be immediately strained and cooled, packed in sterilized bottles, and kept at a temperature not exceeding 50° F. until delivered to the consumer. Pure water, as determined by chemical and bacteriological examination, is to be provided for use throughout the dairy farm and dairy. Certified milk should not contain more than 10,000 bacteria per cubic centimeter, and should not be more than 12 hours old when delivered. Such milk shall be certified by the health officer of the District of Columbia.

*Class 2. Inspected milk.*—This term should be limited to clean raw milk from healthy cows, as determined by the tuberculin test and physical examination by a qualified veterinary surgeon. The cows are to be fed, watered, housed, and milked under good conditions, but not necessarily equal to the conditions provided for class 1. All those who come in contact with the milk must exercise scrupulous cleanliness, and such persons must not harbor the germs of typhoid fever, tuberculosis, diphtheria, and other infections liable to be conveyed by the milk. This milk is to be delivered in sterilized containers, and is to be kept at a temperature not exceeding 50° F. until it reaches the consumer. It shall contain not more than 100,000 bacteria per cubic centimeter.

*Class 3. Pasteurized milk.*—Milk from the dairies not able to comply with the requirements specified for the production of milk of classes 1 and 2 is to be pasteurized before being sold, and must be sold under the designation "pasteurized milk." Milk for pasteurization shall be kept at all times at a temperature not exceeding 60° F. while in transit from the dairy farm to the pasteurization plant, and milk after pasteurization shall be placed in sterilized containers and delivered to the consumer at a temperature not exceeding 50° F. All milk of an unknown origin shall be placed in class 3 and subjected to clarification and pasteurization. No cow in any way unfit for the production of milk for use by man, as determined upon physical examination by an authorized veterinarian, and no cow suffering from a communicable disease, except as specified below, shall be permitted to remain on any dairy farm on which milk of class 3 is produced, except that cows which upon physical examination do not show physical signs of tuberculosis may be included in dairy herds supplying milk of this class, although they may have reacted to the tuberculin test.

This milk is to be clarified and pasteurized at central pasteurization plants, which shall be under the personal supervision of an officer or officers of the health department. These pasteurizing plants may be provided either by private enterprise or by the District Government, and shall be located within the city of Washington.

By the term "pasteurization," as used herein, is meant the heating of milk to a temperature of 150° F. or 65° C. for 20 minutes, or 160° F. or 70° C. for 10 minutes, as soon as practicable after milking, in inclosed vessels, preferably the final containers, and after such heating immediate cooling to a temperature not exceeding 50° F. or 10° C.

No milk shall be regarded as pure and wholesome which, after standing for two hours or less, reveals a visible sediment at the bottom of the bottle.

No dairy farm shall be permitted to supply milk of a higher class than the class for which its permit has been issued, and each dairy farm supplying milk of a specified class shall be separate and distinct from any dairy farm of a different class; the same owner, however, may supply different classes of milk, providing the dairy farms are separate and distinct, as above indicated.

DEPARTMENT OF AGRICULTURE  
OFFICE OF THE SECRETARY,  
WASHINGTON, D. C.

October 14, 1910.

SPECIAL ORDER.

TO THE CHIEFS OF BUREAUS, OFFICES, AND INDEPENDENT DIVISIONS.

In order that no milk containing extraneous matter, raw milk from cows not known to be free of tuberculosis, or milk of unknown origin may be sold within certain buildings occupied by the Department of Agriculture in Washington, D. C., it is hereby ordered that no milk shall be sold within any building occupied by the Department of Agriculture which is not equal to the classification as defined in Bureau of Animal Industry Circular 114.

The determinations as to the standards of such milk shall be made by the Dairy Division, Bureau of Animal Industry.

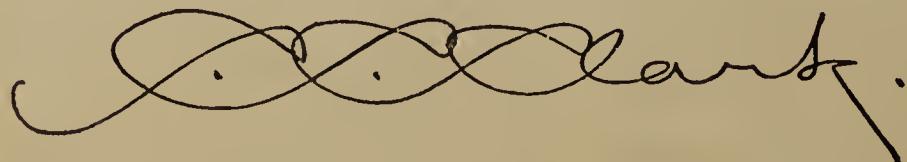
Officers of the various bureaus and divisions in which milk is used will see that this order is enforced.

Effective October 25, 1910.



Secretary of Agriculture.

Attest:



Chief Clerk.

(Over.)